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CHILDREN'S

Kitchen Garden,

BY

EMILY HUNTINGTON.

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CHILDREN'S

KITCHEN-GARDEN BOOK.

ADAPTED FROM THE ORIGINAL, WITH ADDITIONAL SONGS.

BY

EMILY HUNTINGTON.

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PREFACE.

The Kitchen-Garden Association, founded in January, 1880, has so increased the public interest in the system that an almost immediate demand has been created for a Child's Primer to supplement the original book. To meet this demand, this little volume has been prepared.

The large book will still be needed for the teachers, as only a few *new* songs have the notes accompanying them.

Both books can be procured by addressing the agent of the Association, Mr. Kendall, of No. 7 East 14th Street, New York; but inquiries in regard to the details of the system should be sent to Miss Grace H. Dodge, the Corresponding Secretary of the Association, No. 262 Madison Avenue, New York.

TABLE OF CONTENTS.

	PAGE
LESSON I.—Uses of Wood and Paper	7
Rule for Making Fire	8
Wood Song	9
Uses of Paper	10
Folding Song	10
Waiting on the Door	10
Look at Little Maggie	11
Another	11
LESSON II.—Table-Setting and Dish-Washing	12
Table-Setting Lesson	12
Table-Song—"When I was very little"	12
Song—"See the Cook"	13
Lesson—Washing Kitchen Dishes	14
Song—"Washing Dishes"	15
LESSON III.—Bed-Making and Sweeping	7
Song—"Bean Bag Play"	17
Bed-Making Song	18
Bed-Making Lesson	18
Bed-Making in Rhyme	21
Sweeping Song	21
Sweeping Lesson	23
Song—"Four little Girls went Sweeping"	25
"Broom Brigade"	25
LESSON IV.—Clothes-Washing	26
Recitation	26
Washing Lesson	26
Washing Song	30
Scrubbing Song	30
Clothes-Line Song	31

PAGE

LESSON V.—Dinner-Table Setting and Pricking 33
Song—"Oh! how can a poor little Maiden" 33
Dinner-Table Setting—Waiting Lesson 33
Pricking Song 36
Marketing Lesson 37
Song—"Beating Eggs" 39

LESSON VI.—Moulding 40
Recitation 40
Song—"Pat-a-Cake" 40
Moulding Lesson 40
Moulding Song 41
Salt Song 42
Song—"Play Old Cook" 42

SUPPLEMENTARY SONGS.

1. School Time 43
2. Table Song 43
3. Mulberry Bush 44
4. Come to the Kitchen School 45
5. Soap and Sand 46
6. Poor Little Maiden 47
7. Scrubbing Song (No. 2) 47
8. "Fill your place in the World" 49
9. Washing Song (No. 2) 51
10. Recitation—Little Katie 52
11. When we are very little (No. 2) 53
12. The Little Waitress 54
13. Boiling Potatoes (No. 2) 56

LESSON I.

THE USES OF WOOD AND PAPER.

Mention some of the uses of wood in a kitchen?

To make cooking utensils, washing utensils, and to kindle fires.

Of what kind of wood must cooking utensils be made?

Of hard, tasteless wood, white maple being generally used.

Are washing utensils, tubs, pails, etc., make of one piece or many?

Many pieces, held together with hoops.

What will happen if they become dry?

They will fall to pieces; so they should be kept in a damp place, or allowed to stand with a little water in them.

Which is most expensive in the city, coal or wood?

Wood.

Then, if people burn coal, do they need wood?

Yes, to kindle the coal.

Would coal kindle without wood?

No.

When is the proper time to gather the kindlings?

In the afternoon, so that they may be all ready for the morning's fire.

What is the best kind of wood for kindling?
Pine.

Give a rule for making fire in rhyme?

RULE FOR MAKING FIRE.

Pine for kindling is the best,
Split some fine, leave coarse the rest,
Put paper first to start the fire,
Then pile the kindlings on still higher;
Lay them so crossed they'll let in air;
To choke a fire is never fair.
Then always light it from below,
That the flame may upward go;
Catch the whole, and light the sticks,
Then with care the coal you fix,
Only take it with a shovel,
As from a hod 'twill fall on double.
For twenty minutes it is meet
That the coal you oft repeat,
But never pile it up so high
That the covers are too nigh,
For it makes them warp and crack,
When the stove you really pack,
And best stoves are spoiled, 'tis said,
If they get too hot and red.
So at last the drafts you close,
Your fire is made—but don't suppose
Your work is done, for still you must
Brush up the hearth, wash off the dust.

What are matches used for?
For lighting the fire, gas, lamps or candles.

Where is the proper place to scratch a match?

Always on the box, or on something made for the purpose; never on the wall.

Why?

Because it will make an ugly black mark.

Where should you throw the burned matches?

Into the stove or into some safe place.

WOOD SONG.

Little children, can you tell,
Do you know the story well,
How the trees grow in the wood,
And for what the sticks are good?

First we learn in kitchen school,
There we always work by rule,
Laying them with greatest care,
On the lines of every square.

This to straightness trains our eyes,
And we quickly grow so wise,
'Twill only take a minute's look
To find the slightest turn or crook.

Then about the matches learn,
How they're made and how they burn,
Not to scratch them on the wall,
Nor on the carpet let them fall.

Then we call them knives and forks,
And we have our little talks,
Of how many there should be,
If our guests are two or three.

Thus little children, though so small,
Quite too young yet to know all,
Still should learn these simples rules,
Taught them at the kitchen schools.

THE USES OF PAPER.

What do we learn from the paper?
To iron and to fold.

FOLDING SONG.

Here we sit together,
Folding bits of paper,
Learning while we are young.
Learning to fold napkins as we ought to iron them,
Learning to fold table-cloths, doilies, towels and handkerchiefs,
Learning to fold everything as we ought to iron it.

WAITING ON THE DOOR.

Here goes a crowd of merry little girls
Who've lately come to school,
They're going to learn the kitchen song,
And mind the kitchen rule,

As they go round and around and around,
As they go round once more,
And this is the girl, the very little girl,
Who's learning to wait on the door.

LOOK AT LITTLE MAGGIE.

Look at little Maggie,
She shows us the game;
Look at little Maggie,
Now we'll do the same.

ANOTHER.

Look at our dear teacher,
She shows us the game;
Look at our dear teacher,
And we'll do the same.

LESSON II.

TABLE-SETTING AND DISH-WASHING.

What should be put on the table first?
Table cloth.

What next?
Knives and forks.

Where should knives be placed?
At the right hand.

Why?
Because we use them with the right hand.

Where should forks be placed?
At the left.

Which do you eat with?
The fork.

TABLE SONG.

When I was very little, I used to sit and think
How hard my mother had to work, until my heart would sink.
I tried to help her, as I could, but always did it wrong,
That only made the matter worse, and her own work so long.

CHORUS.—So then I went to school,
So then I went to school,
And there we learned exactly right,
For we were taught by rule.

We learned to set the table, we learned to make the fires,
We learned to draw a cup of tea, the cup that never tires;
We learned to wash the dishes, and keep the kitchen neat;
We learned to move more gently and quietly to speak.

CHORUS.—All this we did at school,
All this we did at school,
And there we learned exactly right,
For we were taught by rule.

And now we make a thankful bow, to all who teach us here,
We know we never should know how, without their love and cheer.
You bought us toys to teach us, you kept our courage up;
You set a little table, and asked us all to sup.

CHORUS.—All this we did at school,
All this we did at school,
And there we learned exactly right,
For we were taught by rule.

SEE THE COOK.

See the cook in the kitchen,
In the kitchen,
In the kitchen,
In the kitchen,
See the cook in the kitchen,
So early in the morning.
She makes the fire and it blazes up,
(With appropriate motions.)
She takes the flour and sifts it through,
Then with the milk she mixes it well;

Then she rolls her biscuit out,
And with the cutter she cuts them down,
With the fork she pricks them well,
Into the oven she shoves them then.
The mill goes round and the coffee grinds,
The water boils, and she pours it on;
Breakfast is ready, we butter the bread,
But first we thank the Lord for food,
Both night and morning.

WASHING KITCHEN DISHES.

When are kitchen dishes to be washed?

As soon as the meal is on the table.

What is to be done with a pot or skillet as soon as it is emptied of the food?

It should be at once filled with water and put to soak.

What things are necessary to wash them properly?

A large linen dish-cloth,
An iron dish-cloth,
A small scrub brush,
A whisk broom.

What is the first thing you do?

Clean the sink by pouring the water out of pots and kettles, and scraping up all neatly from the bottom of the sink.

What do you use to clean the sink?

A whisk broom.

What do you do with the sink scraps?

Burn them, putting the stove cover on very close afterward.

What do you do next?

Make the hot suds.

In what order do you wash?

First wash all dishes used for mixing, then spoons and kitchen knives, then the tins, which should be put on the stove a few minutes after they are dried by the towel.

What should be done next?

Add hot water and wash iron kettles.

With what do you wash the inside of the kettles?

The iron dish cloth.

What is then done with the scrub brush?

Scrub the outside of the kettles.

RULE FOR WASHING TABLE DISHES—IN SONG.

WASHING DISHES.

Washing dishes, washing dishes;
Suds are hot, suds are hot.
Work away briskly, work away briskly;
Do not stop, do not stop.

First the glasses, first the glasses;
Wash them well, wash them well.
If you do them nicely, if you do them nicely,
All can tell, all can tell.

Then the silver, then the silver
Must be bright, must be bright.
Work away swiftly, work away swiftly,
With your might, with your might.

Then the pitchers, then the pitchers
Come the next, come the next.
Wash the cleanest things first, wash the cleanest things first;
That's your text, that's your text.

Cups and saucers, cups and saucers
Follow now, follow now.
Then you need to rinse them, then you need to rinse them,
You know how, you know how.

Last the dish-pans, last the dish-pans
Scald and dry, scald and dry;
Towels on the clothes-line, towels on the clothes-line
Put up high, put up high.

LESSON III.

BED-MAKING AND SWEEPING.

I.

BEAN-BAG PLAY.

What are bean-bags made of?
What are bean-bags made of?
  Bed-tick and beans,
  Two great extremes,
And that's what bean-bags are made of.

What do beans grow for?
What do beans grow for?
  To boil and bake,
  And soup to make,
And that's what beans do grow for.

What is bed-tick made for?
What is bed-tick made for?
  To cover our beds
  And pillow our heads,
And that's what bed-tick is made for.

What are games good for?
What are games good for?
  To rest our brains,
  And spare us pains,
And that's what games are good for.

BED-MAKING SONG.

When you wake in the morning,
At the day dawning,
Throw off the bedding and let it all air;
Then shake up the pillows,
In waves and in billows,
And leave them near windows, if the day is quite fair.

For beds made in a hurry,
A fret and a worry,
Are always unhealthy and musty, 'tis sure;
But left for an airing,
Painstaking and caring,
And one must sleep sweetly, to know it is pure.

The rules for bed-making,
If ever forsaking,
You list to the careless and hurry them through,
They'll soon grow so matted,
So hard and so flatted,
You'll wish you had listened, and kept them quite new.

BED-MAKING LESSON.

How many times do you arrange a room?

Three: first, for airing; second, for the day; third, for the night.

How do you commence the airing?

By opening the windows, laying off the bedclothes and beating up the pillows.

What next?

The soiled clothes gathered and put in the hamper or bag, and the chamberwork done.

What things are necessary to do the work nicely?

A pail for waste water,

A pail for hot suds,

Two cloths for washing and drying the bowl and soap dish,

Two cloths, distinctly marked, for the other crockery.

Are scrub brushes needed?

Yes, if the bowl or washstand is marble.

Why is a scrubbing brush needed for a stationary bowl?

Because the hard water and soap would settle in a sort of black scum, unless the bowl is washed out every day, and carefully scrubbed once a week or washed with soda.

How do you keep a bath tub bright and unscratched?

By washing it every morning, after it has been used, with hot suds, and drying it with a soft cloth or towel.

How do you arrange the room for the day?

Make the bed and dust the room.

What three things are necessary to a well-made bed?

It should be level, square and smooth.

How do you make it level?

By turning it every day, from side to side and end to end.

How do you make it square?

By folding the clothes carefully at the corners and sides.

How is it made smooth?

By drawing all the clothes, especially the spread, very tight.

At which side of the bed should you stand to make it?

At the same side you stand to take off the clothes.

Why will it not do to stand one side when taking off the clothes, and the other side when putting them on?

Because they would get turned wrong.

How long should the top sheet come above the blanket?

At least a quarter of a yard.

How do you put on the under sheet?

With the right side up.

How do you put on the upper?

With the right side down.

Why?

That the two right sides may come together, and the upper fold over right.

What can you do when the blankets are too narrow for a double bed?

Put the top one from side to side rather than from end to end.

What should be done with a bed on sweeping-day?

Remove all the bedding, and lifting each slat carefully, dust the bedstead; then make the bed neatly, and cover till the dust is settled.

How do you arrange the room for the night?

Close the blinds, draw the shades, light the gas, open the bed, take all the waste water from the room, and bring fresh water, especially drinking water.

How should the bed be opened?

The spread folded in its creases and put under the large pillows to press, and the pillow shams laid on top in some convenient place; then the bedclothes turned down and the small pillows put on.

BED-MAKING IN RHYME.

She now turns the bed from the foot to the head,
Then tucks in the sheet so smooth and so neat.
To be tight at the side, the things must be wide.
At the foot fold the clothes, for fear of cold toes.
When using the bed, she lays off the spread,
Turns it down at the top, that in you may hop,
So now say your prayers, lay aside all your cares,
And rest your small head, for your teacher has said,
You're a dear little girl, and can make a nice bed.

SWEEPING SONG.

Away now swiftly flying,
It is our sweeping day,
For brooms and dusters hieing,
To work without delay;
First open shutters wide,
Move little things outside.

CHORUS.—Then sweep, sweep, sweep, my little maid,
To make your room so neat.

Look well into the corners,
For cobwebs on the walls;
Don't leave the dusty mourners,
All hanging there like palls;
But sweep them all away,
Let not the smallest stay.

CHORUS.—Then sweep, sweep, sweep, my little maid,
To make your room so neat.

Now with short strokes and briskly,
You brush the carpet o'er;
Your broom must not be frisky,
But cling close to the floor;
Yet gently you must sweep,
Not dig the carpet deep.

CHORUS.—Then sweep, sweep, sweep, my little maid,
To make your room so neat.

Now leave the dust to settle,
Then wash the sills and doors
With water from the kettle;
How steams it as it pours!
Then dust each little chair,
And every thing that's there.

CHORUS.—And dust, dust, dust, and dust, my sweet,
To make your room so neat.

SWEEPING LESSON.

What is the necessary thing for the healthfulness of a room?
Plenty of fresh air.

How often should a room be swept?
Thoroughly once a week, but brushed up every day.

How many things must you have to sweep a room properly?
A broom, a whisk broom, a hair brush, a feather duster, a cloth, and dust pan.

What is a broom made of?
Broomcorn; and it becomes dry and brittle, and should be frequently washed in warm suds. If it is held under the hydrant daily, it is better.

How should a broom be held in sweeping?
Close to the floor.

How should a broom be put away?
Hung on a nail. Never stood on the broom part; never with the broom turned against the wall to leave a soiled place.

What is done with a hair brush?
All the wooden parts of the furniture dusted. These brushes should be washed frequently, but not left to soak in the water, lest the glue be softened and the bristles loosened.

What is the feather duster for?

To dust all pictures and ornaments beyond reach. This too should be washed, well shaken and hung to dry. It is made from refuse ostrich feathers and is very expensive, and should never be used for rough places, nor for the outside of windows or the house.

What is the whisk broom for?

To brush all around the edges of the room and under heavy pieces of furniture that cannot be moved.

What is the cloth used for?

To polish after the hair brush.

What is the first thing to be done in sweeping a room?

Draw up the shades and open the shutters, and remove all small bits of carpet and furniture.

When do you open the windows?

After the thick dust has settled and been wiped off.

Why not open at first?

Because the wind blows the dust about.

In wiping the sills and doors and base-boards, where should you stand your pail?

On a bit of carpet or thick cloth, so the pail will leave no mark.

When can a room be perfectly clean and yet not inviting?

When the shades are unevenly raised, the table-cloth and mats crooked, and the chairs not in their places.

FOUR LITTLE GIRLS WENT SWEEPING

Four litle girls went sweeping,
To make their room neat;
For to keep a room tidy, one often must sweep.
Dear little girls, go on sweeping;
Take a kind word and my love,
And try to sweep nicely, you dear little dove.

BROOM BRIGADE.

Here we come from Yankee land;
Here we come, a working band,
With our brooms and with our brushes,
With warm hearts, and smiling faces;
We are learning while we are young,
How to make our work real fun.

With the shortest strokes we'll sweep,
In the corners we must peep;
First, the ceilings need attention,
And the cobwebs we would mention,
If we'd always have our room
Filled with light and not with gloom.

When our room is all in order
From the center to the border,
We will let the lady view it;
Sure that we shall never rue it.
For our work is all well done,
Now to other work we'll run.

LESSON IV.

CLOTHES WASHING.

RECITATION.

In books and work and healthful play
Let my first years be passed,
That I may have for every day
Some good account at last.

WASHING LESSON.

What is the first thing to do about washing?

Put the water heating.

What next?

Sort the clothes, putting those to be washed together, in separate piles.

What must you do when the water is warm?

Make a strong suds.

How do you make the suds?

By cutting the soap in small pieces, and dissolving them in the water.

Must you use any more soap during washing?

Yes, on the most soiled places on the articles.

How many sides of a garment do you wash?

Both sides.

What should you particularly avoid?

Using the board for the finest and nicest clothes; they are too tender to be used roughly.

In what order must you wash clothes?

First the table linen, then the fine clothes, the bed linen, the coarse clothes and towels.

When your table linen and fine clothes are washed, what do you do to them?

Put them into cold water to come to a scald.

Why not put them in hot water?

Because it sets the stains.

After they have been scalded, what do you do?

Drain them out, and put them into clean cold water.

What do you do then to the coarse clothes?

Rub soap on any soiled places, and put them in the boiler.

How long do you boil clothes?

Twenty minutes; too much boiling makes them tender.

After the clothes are boiled, what do you do?

Throw away the washing water, rinse the tub well, and partly fill with lukewarm water.

What do you put in this water?

A little bluing. Then rinse your fine clothes in this water, and let them lie in it until you drain your coarse clothes from the boiler and have put them into clean water.

What do you then do to the coarse clothes?

Rinse them thoroughly in the cold water, and then in the blue water, out of which the fine clothes have been taken.

How long do they remain in this water?

Until you have hung out the fine clothes.

What do you do while these things are out drying?

Starch the clothes that require it, and hang them out in the sunniest places.

How do you make starch?

Dissolve 3 tablespoons of starch in a little cold water; pour on a quart of boiling water, stirring all the while. Before taking it off, stir a spermaceti candle around in the starch, and add a pinch of salt. Boil ten minutes.

When clothes become yellow, or a bad color, from lying unused, or from sickness, what do you do?

Take them from the hot suds and spread them on the grass or in the sun to bleach, for one hour; then rinse them thoroughly in two waters. The last one should be blued.

Is it ever well to leave clothes, any length of time wrung out, in piles in baskets, waiting to be hung out to dry?

No, this makes poor work; clothes become streaked by lying in coils as they come from wringing.

What should you do as you hang clothes?

Snap them, and pull them smooth and even; this makes the ironing easier.

Which side out do you hang clothes?

On the wrong side.

When do you dampen clothes?

At night. Sprinkle and roll tightly, and in the morning iron the starched things first.

Can you dampen clothes at night in summer?

No, they will sour before morning, and there is danger of their mildewing.

How do you wash flannels?

Wash them in warm suds, and rinse in clean hot water.

Washing done, what should you do?

Wash and dry the boiler in all the creases; wash your tubs, and, if not stationary, set them in the cellar or some damp place. Heat your flat-irons.

What is necessary to good ironing?

An ironing table, bosom-board, skirt-board, and sleeve-board.

With what should these be covered?

A double thickness of blanket and muslin, tightly and smoothly drawn over them.

How can you tell when an iron is hot enough?

By trying it on the muslin-rubber.

When clothes are ironed, how do you fold them?

Each article should be pressed neatly and hung on the clothes-bars, leaving them there until perfectly dry. Fold shirts so that the bosoms will not be bent in the bureau drawers.

WASHING SONG.

In the tub so cheerily our little hands must go,
Washing all so merrily, and washing white as snow;
In the tub so cheerily our little hands must go,
Washing all so merrily, and washing white as snow.

CHORUS.—La, la, la, etc.:
Up and down we rub the clothes,
With all our might and main,
Rubbing spots away;
And splish, splash, splash, off goes a stain,
Splish, splash, goes the stain
Tra la la, tra la la, tra la la.

While we wash, oh, readily, so white the garments grow,
Rub and scrub them steadily, and let clear water flow;
While we wash, oh, readily, so white the garments grow,
Rub and scrub them steadily, and let clear water flow,

SCRUBBING SONG.

Scrubbing away
At the break of day,
To make our homes look neatly;
For a good hard scrub is the very best way
To make all smell so sweetly.

CHORUS.—Then scrub away in your very best way,
With a face so bright and cheerful,
For a cheery face meets much more grace
Than one that is always tearful.

With the right hand fast,
The brush you clasp,
And hold it straight as a plummet,
Then brush the wood in the grain you should,
And quickly you have done it.

CHORUS.—Then scrub away, etc.

If our work we do,
And are happy too,
Our Heavenly Father knows it,
And He helps us sing life's best sweet song,
And gives us grace to close it.

CHORUS.—Then scrub away, etc.

CLOTHES-LINE SONG.

For our ropes we skip away,
Every one to our little play,
Showing you in our own way,
What we do on washing day.
Showing you in our own way,
What we do on washing day.

See the clothes-line, how it blows!
Put up high to dry the clothes.
Stretch it in the bright sunlight;
Always take it in at night.
Stretch it in the bright sunlight;
Always take it in at night.

Now we leave our little play,
Jumping with our ropes away;
For all work and no little play,
Makes a dreary washing day.
For all work and no little play,
Makes a dreary washing day.

LESSON V.

DINNER-TABLE SETTING AND PRICKING.

OH! HOW CAN A POOR LITTLE MAIDEN?

Oh! how can a poor little maiden like me
Ever hope in the service of ladies to be?
To handle and carry all things with great care,
The china and glasses and bright silverware.
There will be dishes to wash and tables to set,
With breakfasts and dinners so patiently met;
The knives and the forks should be shining and bright,
The linen so snowy our hearts to delight.
For why try to be a good little maid,
Unless to these things attention we've paid?
For all homes we well know, to be happy and sweet,
Must be tended by hands that are nimble and neat,
And hearts that are willing all duty to meet.

DINNER-TABLE SETTING.

What articles are to be put on a dinner-table first?

Knives, forks, butter-plates, glasses, napkins, table-mats, salt, and castor.

Where does the castor stand?

In the center of the table.

What are table-mats for?

To prevent the hot dishes from spoiling the table.

Where should knives be placed?

As taught in Lesson Second.

What is the rule for plates?

Soup and dinner plates should always be warmed.

What other dishes should always be warmed?

Soup-tureen, platter, vegetable-dishes, and gravy-boat.

What things should always be on the table for the first course of a three-course dinner?

The castor, salt, piece of bread at each plate, and soup-plates warm, by the tureen. It is well also to have the glasses filled, unless there is a table-waitress.

How should the things be removed?

First pass out the tureen, then the plates, two at a time, never piling them together.

How should the next course be placed on the table?

All the covered dishes should be put on first, so as not to leave uncovered ones to cool. Dinner-plates should be warm.

What should be done between removing the dinner and bringing on the dessert?

Everything should be taken from the table but the cloth and glasses and fruit, and the crumbs should be brushed off.

In speaking of dessert here pastry is meant.

Explain the first course of a three-course dinner?

We have our table set for the first course with the soup-tureen in front of the lady of the house. If we wait upon the table, we must first stand behind the lady's chair, then step to the right and take the cover from the tureen this way (taking the cover by the handle and inverting it), and place it on the sideboard this way (in the same manner); then step to the left and pass the plates.

Why not take the cover off the tureen from the left?

Because you would be obliged to reach in front of the lady.

At which side do you set the plates down?

At the right.

In passing dishes from which persons are to help themselves, which side do you stand?

On the left.

Why?

That they may use their right hand.

Explain the second course?

We have our table set for the second course with the platter in front of the gentleman, the vegetables in front of the lady, leaving the sides for the smaller dishes. We must stand near the gentleman while he carves, then step to his left to pass the meat.

What vegetable do you pass immediately after the meat?

Potatoes.

Explain the third course?

We have our table set for the last course, which is called dessert, with the pudding-dish upon a plate, with saucers and spoons to serve it, in front of the lady.

[*Buttercup.*]

And so we serve dinners, just simple home dinners.
To teach us, how kindly you try.
Soon we hope to be able to set a large table,
And all of your wants to supply.

PRICKING SONG.

Pricking, pricking, pricking lightly
All the lines and pattern o'er;
Stitching, stitching, stitching tightly
All the points we've made before.

Some have pans and some have kettles,
Some have oxen, cows, and sheep,
Some we learn are made of metals,
Some are only fit to eat.

Some have little chick-a-biddies,
Such as live on any farm;
Some have sleepy little kitties,
Kitties never do much harm.

Flowers to grow upon our paper,
As we stitch the colors bright,
Showing you the little maker,
Learning many things by sight.

MARKETING LESSON.

What do we learn from the pricking lesson ?

To have an even eye, to make even stitches, and a few useful things about each pattern.

Which are the hardest and the most useful patterns ?

Those in which we learn of marketing.

What are the patterns of kittens and flowers put in for ?

Because children are fond of both.

Of what animals do you learn in the marketing lesson ?

The ox and the calf, the sheep and the pig.

What kind of meat does the ox give us ?

Beef.

How old should he be before killed ?

Five or six years old.

Of what quality should it be ?

Fine grained.

Of what color ?

Red and mingled with fat.

If there is not a good quantity of fat running through it, what will the beef be ?

Tough, and not a good flavor.

Of what color should the fat be ?

Clean rich white, just tinged with yellow.

What are best for roastings ?

Surloins and middle ribs.

What are best for broiling?
Porter-house.

What piece is best for corning?
The rump.

What is used for soup?
The leg and tail.

What is the skin of the ox good for?
Leather.

What is the hair used for?
To put in mortar.

What are the horns used for?
To make buttons and knife handles.

What is veal?
A calf or young ox.

What pieces are best for roasting?
The fillet, loin, and shoulder.

What kind of meat do we get from sheep?
Mutton and lamb.

Which is the youngest?
Lamb.

Which are the most delicate chops?
Lamb chops from the rib.

Where are the mutton chops taken from generally?
The loin.

What is the meat of a pig called?
Pork.

How do you tell good pork?

The fat should be hard, the lean white and fine in the grain, and the rind thin and smooth.

What is done to the leg?

It is soaked and corned.

What is it called then?

Ham

How are spareribs cooked?

Roasted.

When they are separated, what are they called?

Pork chops.

What are the feet used for?

Jelly, head-cheese, and sauce.

BEATING EGGS.

Beating eggs, beating eggs,
Beat them from the very dregs;
With long strokes and short pokes,
Don't put in the yolks.
Beat them till they're very light,
Beat away with all your might;
Now, you know, you may go;
Two more girls may show.

LESSON VI.

MOULDING.

RECITATION.

The last Kitchen Garden lesson this year;
We've a great deal to thank you for, teachers dear,
For so kindly and patiently guiding us through;
So much we could never have learned without you.
We have had such a nice time every day,
With a rule in our work, and a rule in our play;
The duties thus taught us so sweetly in song,
Will live in our memories all our lives long.
And if our faces are cheerful and glad,
Think! but for this they might have been sad;
For to work when one has learned the way
Is almost turning work into play.

PAT-A-CAKE SONG.

Pat-a-cake, pat-a-cake, baker's man,
Now do I, master, as fast as I can
Roll it, and roll it, and mark it with T,
And toss it in the oven for you and for me.
Ha, ha, ha! you and me, moulding day, don't I love thee!

MOULDING LESSON.

What do you learn from the moulding lesson?
How to handle different cooking materials.

What kinds of dough should be much kneaded?
Bread, biscuit, and rolls.

What part of the hand do you use in kneading bread?

The part near the wrist.

How should you use the pats in making real butter balls?

They should be dipped first into warm water, then into cold.

Of what use is the rolling-pin?

To roll biscuits, cookies, etc.

How do you prevent its sticking to the dough?

By lightly rubbing it with flour.

What should be done to the baking-pan?

It should be larded to prevent things from sticking.

What should be done while using the biscuit and cookie cutter?

They should be often dipped in dry flour.

MOULDING SONG.

Sing a song of sixpence, a bag full of rye,
Four-and-twenty blackbirds baked in a pie;
When the pie was opened, the birds began to sing;
Wasn't that a dainty dish to set before a king?

Little girls are learning how to mould the bread;
How to roll the cookies, just as teacher said;
How to hold the cutter, with the greatest care,
Making all their moulding fit for anywhere.

Clay we use for batter, while we little know;
But as we get older and the wiser grow,
Flour and meal you'll give us, for we've learned to-day
How to mix and mould them, kneading with the clay.

SALT SONG.

Oh, dear! what can the matter be?
Dear, dear! what can the matter be?
Oh, dear! what can the matter be?
Cook has forgotten the salt.
We need it in bread and we need it in butter;
When boiling potatoes, we put it in water;
We use it on meat, and we use it in puddings;
Indeed we can't cook without salt.

For the table we roll it, and pound it and sift it;
For brine you need coarse salt, you scarcely can lift it;
For cooking use finer, but to put on the table
Get jars of the best British salt.
Salt, salt must have a good savor,
To give all our cooking its very best flavor;
And girls who are careless of wrong and right doing,
Are worthless as savorless salt.

PLAY OLD COOK.

Three little girls like birds in their nest,
They try to do their very best,
All mixing bread in one big tray,
The old cook came and they all ran away.

Supplementary Songs.

SCHOOL TIME.

There is a time to come to school,
'Tis when the bell is ringing;
There is a time to learn to work,
And that's the time for singing.

CHORUS.—Come to the Kitchen School,
Come and learn to do it,
Come and learn the easy rule,
And you will never rue it.

There is a time to sweep the room,
A time for washing dishes;
It need not be a time of gloom,
Unless a body wishes.

There is a time to labor hard,
The seeds of knowledge sowing;
There is a time for everything,
And now's the time for going.

TABLE SONG.

Say! can you a table set?
Can you tell me how?
Let me see you do it;
I will wait just now.

Yes; you've laid the cloth right;
Stop! the caster next;
Now put table-mats on;
Square and true is your test.

Oh, how children mix things!
Can't you use your eyes?
These plates are not for dinner,
They're only fit for pies.
Yes; the soup-plates next, dear!
They always should be hot;
It spoils the best of dinners
Whenever that's forgot.

There! I think I'll trust you;
Mind you work by rule;
Don't forget the lessons
You were taught at school.

MULBERRY BUSH.

All around the mulberry bush,
Mulberry bush, mulberry bush;
All around the mulberry bush,
So early Monday morning.

This is the way we wash our clothes,
Wash our clothes, wash our clothes;
This is the way we wash our clothes,
So early Monday morning.

This is the way we sprinkle our clothes,
Sprinkle our clothes, sprinkle our clothes;

This is the way we sprinkle our clothes,
So early in the morning.

This is the way we iron our clothes, etc.
So early in the morning.

This is the way we sweep our room, etc.
So early in the morning.

This is the way we scrub our floors, etc.
So early in the morning.

This is the way we go to church, etc.
So early Sunday morning.

COME TO THE KITCHEN SCHOOL.

Oh, come to the Kitchen School,
And learn to work away!
Oh, come to the Kitchen School,
And join your work with play!
Around us, above us,
Pure sympathy floats,
And voices that love us
Repeat the soft notes.
Oh, come to the Kitchen School, etc.

Learn in your early days
To act a noble part,
And in all your works and ways
To do with all your heart;

Then you'll always be cheerful,
Your consciences free,
And even the tearful
Have a kind word for thee.
Oh, come to the Kitchen School, etc.

SOAP AND SAND.

Soap and sand, soap and sand,
Take them steady in your hand;
Rub them well, rub them well,
That will surely tell.
And when into the pans you look,
As into an open book,
You will see, looking in,
Faces in the tin.

Wash them well, wash them well,
Make them new, and fit to sell;
Pile them high, pile them high,
On the hearth to dry.
Then into the closet neat
Put them all, so clean and sweet,
In a row, in a row.
What a pretty show!

That will do, that will do,
Pans are bright and faces too;
Wash your hands, wash your hands,
Through with soap and sands.
Now into the school-room run,
For your work is nicely done,
And your day, and your day,
Has been almost play.

POOR LITTLE MAIDEN.

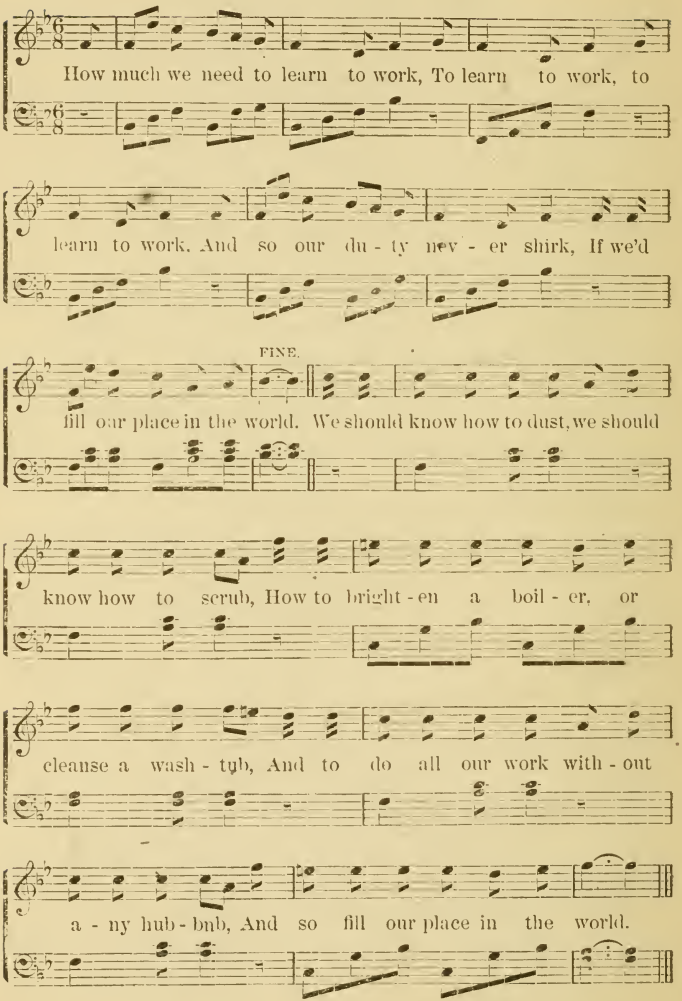
Oh! what shall I do, for our waitress' gone out,
The hour of the dinner is coming about,
Papa has sent word he'll bring friends home to dine,
And he hopes that it all will be ready in time.
There's the table to set, and dessert to prepare,
And we've surely enough for a nice bill of fare;
It is no use to say I have never been taught;
For if there is a girl who certainly ought
To know all the things that are useful and right,
'Tis the one who is standing now plain in your sight.
I will put on an apron as quick as I can,
It would be such a shame to disappoint the dear man,
And he don't need to know all the trials I've had,
It only would trouble and make him feel sad.
I have learned how to place and serve every dish,
Be it poultry or soup, or salad or fish.
And by time all is ready our maid will be here,
And I'll meet my guests without any fear,
For what is the use of a daughter at home,
If for a good dinner a father must roam.

SCRUBBING SONG. (No. 2.)

Scrubbing away while the rules you say,
The way to make boards whitest:
Use sand, not soap, and cold water, we hope,
You have heard make all spots brightest.

CHORUS—So scrub away in the grain, you say,
Work strong and hard and steady,
And before you know all the spots will go,
When to wash with warm suds you are ready.

FILL YOUR PLACE IN THE WORLD.

"Oh, come to the Grove."

How much we need to learn to work, To learn to work, to
learn to work, And so our du - ty nev - er shirk, If we'd
FINE.
fill our place in the world. We should know how to dust, we should
know how to scrub, How to bright - en a boil - er, or
cleanse a wash - tub, And to do all our work with - out
a - ny hub - bub, And so fill our place in the world.

FILL YOUR PLACE IN THE WORLD.

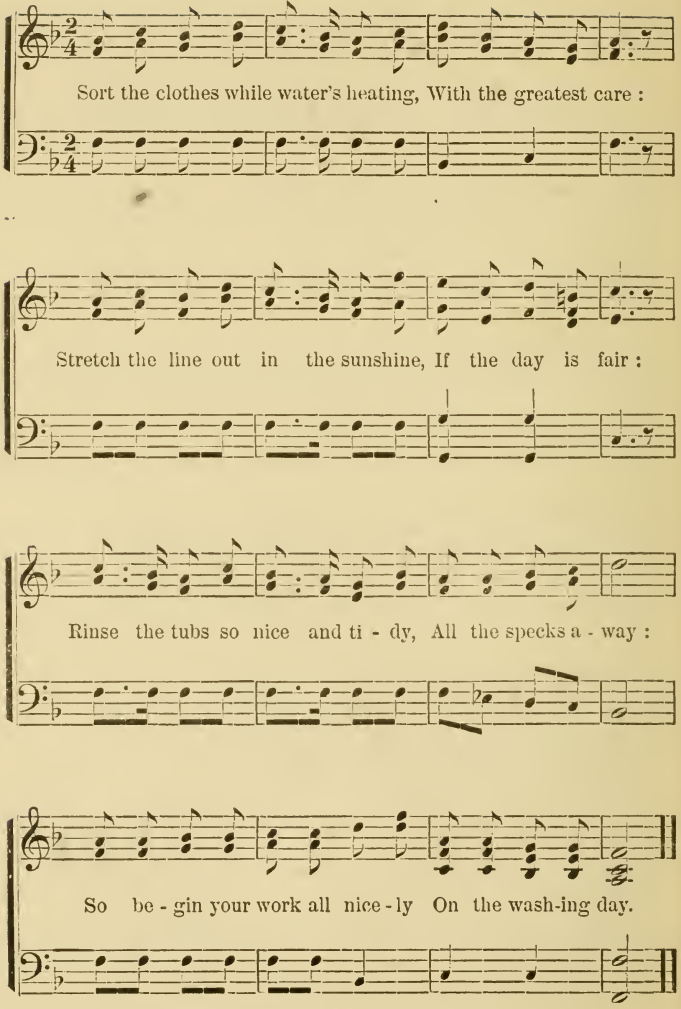
How much we need to learn to work,
To learn to work, to learn to work,
And so our duty never shirk,
If we'd fill our place in the world.

We should know how to dust, we should know how to scrub,
How to brighten a boiler, or cleanse a wash-tub,
And to do all our work without any hubbub,
And so fill our place in the world.

We should know about tables and kettles and floors,
To wash dishes and silver, and windows and doors;
For, with all who keep house it ne'er rains but it pours,
And we all have a place in the world.

So day after day, from morning till night,
To learn how to work let us ever delight;
For all that we do we wish to do right,
And so fill our place in the world.

WASHING SONG.


Sort the clothes while water's heating, With the greatest care :
Stretch the line out in the sunshine, If the day is fair :
Rinse the tubs so nice and ti - dy, All the specks a - way :
So be - gin your work all nice - ly On the wash-ing day.

WASHING SONG. (No. 2.)

Sort the clothes, while water's heating,
With the greatest care ;
Stretch the line out in the sunshine,
If the day is fair;
Rinse the tubs so nice and tidy,
All the specks away ;
So begin your work all nicely
On the washing day.

First wash well the table linen,
While the water's clean;
Care for stains, you've learned the lesson
Let them not be seen.
Then you rub them, cuffs and collars,
All the streaks away ;
Work by rule, and work so nicely
On the washing day.

When the washing is quite finished,
And put out to dry,
Every pair all hung together
On the line so high,
Put the flat-irons on the furnace,
For it is the way,
Always to press out the flannels
On the washing day.

RECITATION.

LITTLE KATIE.

Our dear little Katie was crying and sad,
She seemed to have nothing to make her feel glad;
For her mother lay ill on a tumbled bed,
The pillows unshaken beneath her head;
The dust in dark corners and over the floor,
And no one to wait on the bell at the door.
"This never will do," said our brave little Kate;
"The fire will go out and the dinner be late;
Both servants have left because mamma is ill,
So I must try her place and theirs to fill;
For papa and brother will both look to me
To get them their dinner and mamma's hot tea.
And I can do it too, as my work will soon show,
For we were taught all these things at the school where I go,
From the making of fire to the drawing of tea;
And knowing how makes it quite easy, you see.
I wonder I wasted so much time in crying,
Where I'd only to rise and my school rules be trying."
So she closed up the drafts, shook the ashes away.
As she knew how to work, it was almost like play.
She soon put in the kindling to start up the fire,
And piled on the sticks just a little bit higher;
Then opened the dampers as she lighted the match,
And set fire to the papers, that easily catch.
And so she went on, this dear little maid,
Her lessons all kept her from being afraid,
And when her heart failed her and she feared she was wrong,
She remembered the nice rules all written in song.

And when, on retiring, her papa she kissed,
He said that no comfort or care he had missed.
Now this neat moral from dear little Kate,
Who sets an example to every playmate:
We'll try to learn everything that girls can do.
What happens to Katie may not happen to you;
But in this world of changes we never can tell,
And you want to be ready to do your part well.

WHEN WE ARE VERY LITTLE. (No. 2.)

When we are very little
Is just the time to think,
How much we can help others,
And comfort hearts that sink.
So, if we learn how work is done,
And try our very best,
Then we may show some other one,
And thus our knowledge test.

CHORUS—And so we come to school,
And so we come to school,
And there we learn exactly right,
For we are taught by rule.

We learn to wash the dishes,
We learn to make the fires,
We learn to draw a cup of tea—
The cup which never tires;
We learn to set a table,
To keep a kitchen neat;
We learn to move more gently,
And quietly to speak.

CHORUS—All this we did at school,
All this we did at school,
And there we learned exactly right,
For we were taught by rule.

We learn to give directions
In a helpful, kindly way,
As, "Would you mind," "I'd like you to,"
Or, "If you please," to say.
For those who work about us
Have tender feelings too,
And the spirit which is shown by them
Will much depend on you.

CHORUS—So learn it while at school,
So learn it while at school;
Then you will speak just as you should
When your turn comes to rule.

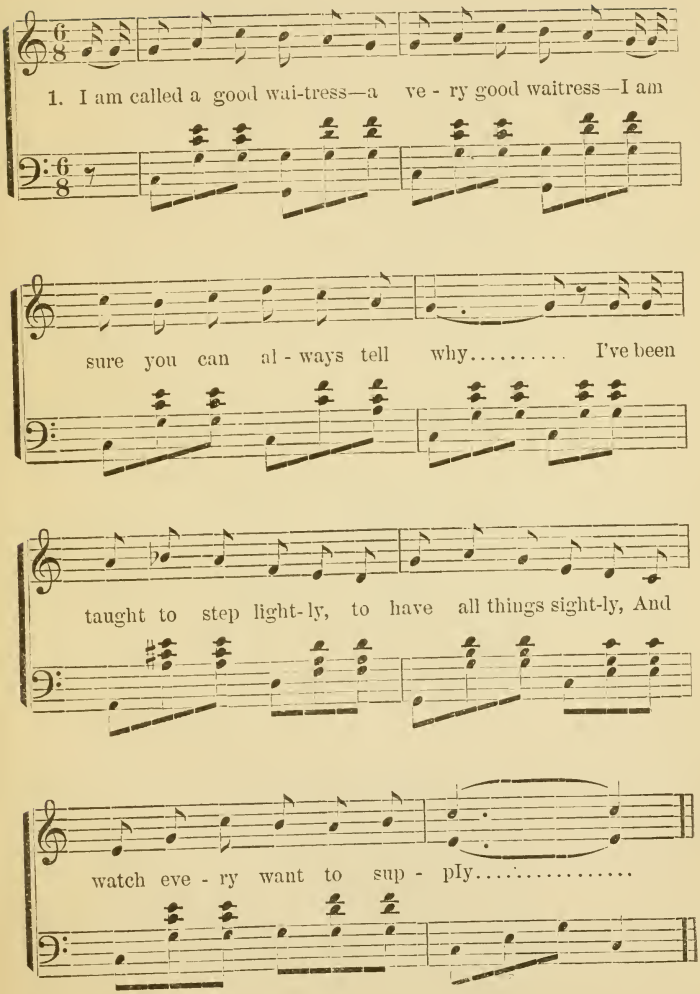
THE LITTLE WAITRESS.

I am called a good waitress—a very good waitress—
I am sure you can always tell why;
I've been taught to step lightly, to have all things sightly,
And watch every want to supply.

I try to be able to watch all at the table,
And this you will readily see,
Makes every one comfortable, restful and comfortable;
And so they depend upon me.

I've learned at the kitchen-school, where they all work by rule,
Which side to pass with a tray,
In regular order take tea-cup and saucer,
And quietly go on my way.

THE LITTLE WAITRESS.

"Little Buttercup."

1. I am called a good wai-tress—a ve - ry good waitress—I am
sure you can al - ways tell why..... I've been
taught to step light-ly, to have all things sight-ly, And
watch eve - ry want to sup - ply.....

BOILING POTATOES.

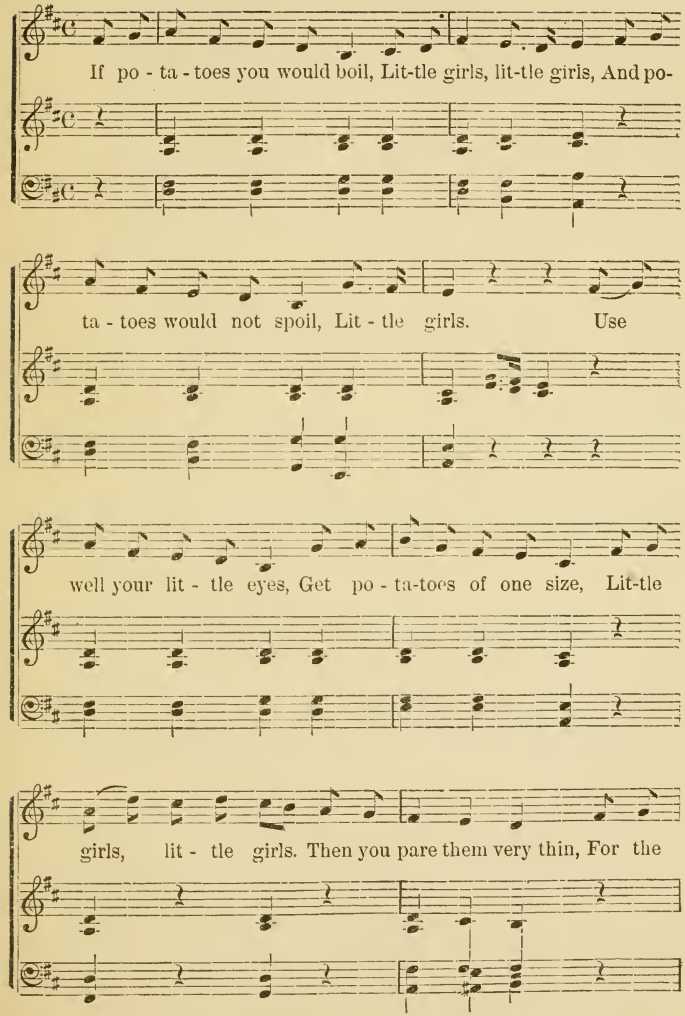
If potatoes you would boil,
  Little girls, little girls,
And potatoes would not spoil,
  Little girls,
Use well your little eyes,
Get potatoes of one size,
  Little girls, little girls.
Then you pare them very thin,
For the meal is next the skin,
Cover them with water cold.
Pray remember what you're told,
  Little girls, little girls.

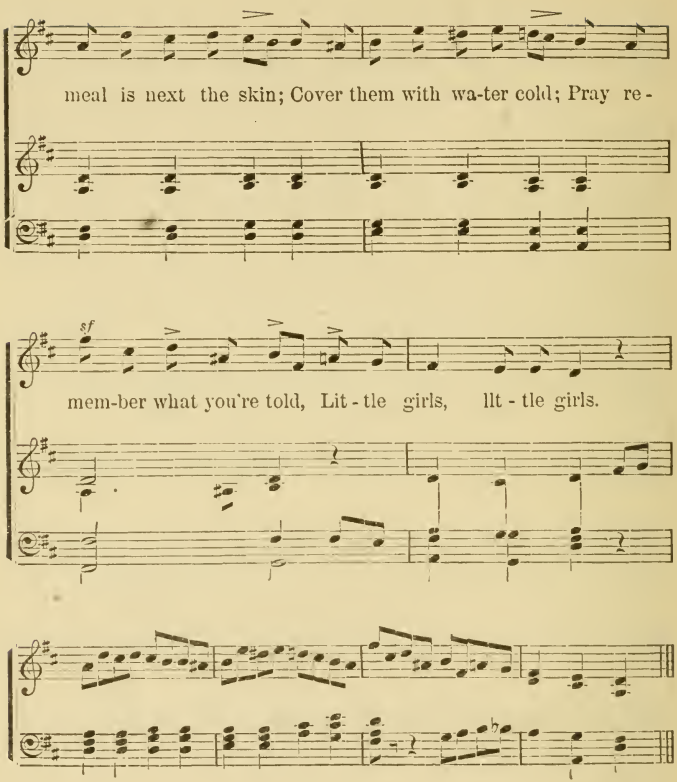
For a long while let them stay,
Then the water turn away,
Quick into the potato pot
Pour the water boiling hot.
Now let them boil to time,
Watch for minutes twenty-nine,
Sometimes it will take less,
Try with fork, and then you guess.

Just as soon as they are soft,
Then you turn the water off,
Shake them well, and let them stay
Near the fire and steam away.
Now that is "boiled potatoes" plain,
When you mash them boil the same,
Only crush them last, and beat
In hot milk and butter sweet.

BOILING POTATOES.

F. Boote.


If po - ta - toes you would boil, Lit-tle girls, lit-tle girls, And po-
ta - toes would not spoil, Lit - tle girls. Use
well your lit - tle eyes, Get po - ta-toes of one size, Lit-tle
girls, lit - tle girls. Then you pare them very thin, For the


meal is next the skin; Cover them with wa-ter cold; Pray re-
mem-ber what you're told, Lit-tle girls, lit-tle girls.

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